

Maverick

PRECISION TEMPERATURE COOKING SYSTEMS®
36 INDUSTRIAL PARK • WALDWICK, NJ 07463
PHONE 201 444 6360 • FAX 201 444 6361
maverickcuisine.com

Bacon

Revision Date: 10.19.2010

Portion: 2 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

Step	Ingredients	4 Servings	6 Servings	12 Servings
1	Bacon <i>Verify core temperature on receiving log prior.</i>	8 ounces	12 ounces	24 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove Bacon from <41F Refrigeration
2	Apply protective barrier.		Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.	Cook bacon in Rational SCC using MAV BACON cycle under Program key for 15 minutes	Place portioned Bacon in Cold Storage.
4	Temp., cooling, production report.	<i>Hold rethermalized portions at 165F in Cvap for service.</i>	Temp., cooling, production report.

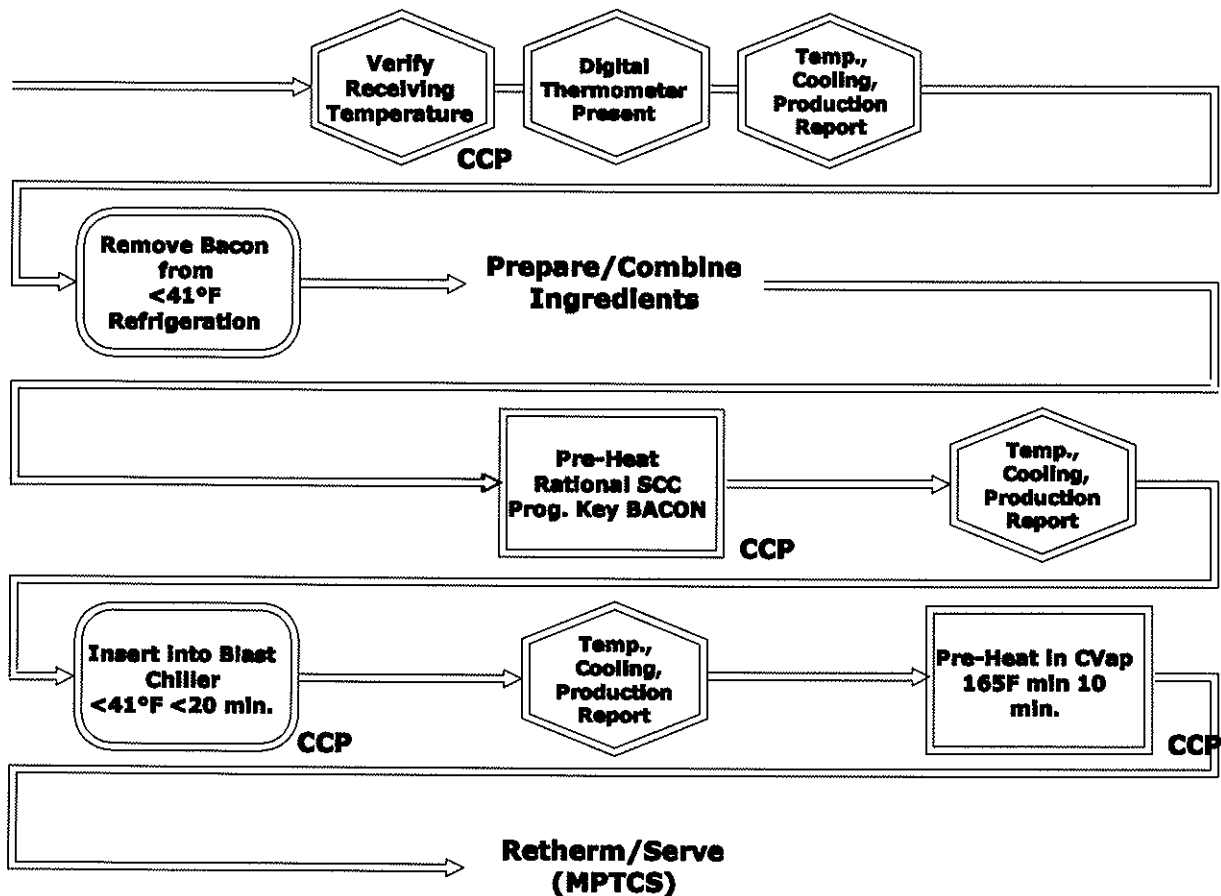
Step	Method
1	HACCP Check and record Cooler temp on production report.2
4	Pre-Heat the RATIONAL SCC 102G under Program Key BACON. When ready, load pans in RATIONAL till cooked > 10 minutes. HACCP
5	Transfer rethermalized bacon to Cvap for service (165F holding cycle) HACCP

Daily Value - Approximate nutritive values per serving					Calories		Calories from Fat		
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV
Total Fat		Cholesterol		Total Carb				Vitamin A	
Saturated Fat		Sodium		Fiber				Vitamin C	

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Bacon



Employees handling food MUST:

- Wash thoroughly, rinse, dry hands and apply protective barrier (gloves) before handling food;
- Clean and sanitize work surfaces, utensils and appliances before and after handling food;
- Prevent food and work area from being contaminated while handling food;
- Ensure that perishable products are being processed in shortest time;
- Ensure that perishable products are never left in a danger temperature zone 41°F-140°F for any prolonged period of time.

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Carrots

Revision Date: 11.06.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

Step	Ingredients	4 Servings	6 Servings	12 Servings
1	Carrots Frozen <i>Verify core temperature on receiving log prior.</i>	16 ounces	24 ounces	48 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove Carrot from <0F Freezer
2	Apply protective barrier.	Portion in 3oz and place in plastic bag and vacuum to Vegetable Setting	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.		Place portioned Carrots in Cold Storage.
4	Temp., cooling, production report.	<i>Re-Pasteurize portions at 185F for 30 seconds.</i>	Temp., cooling, production report.

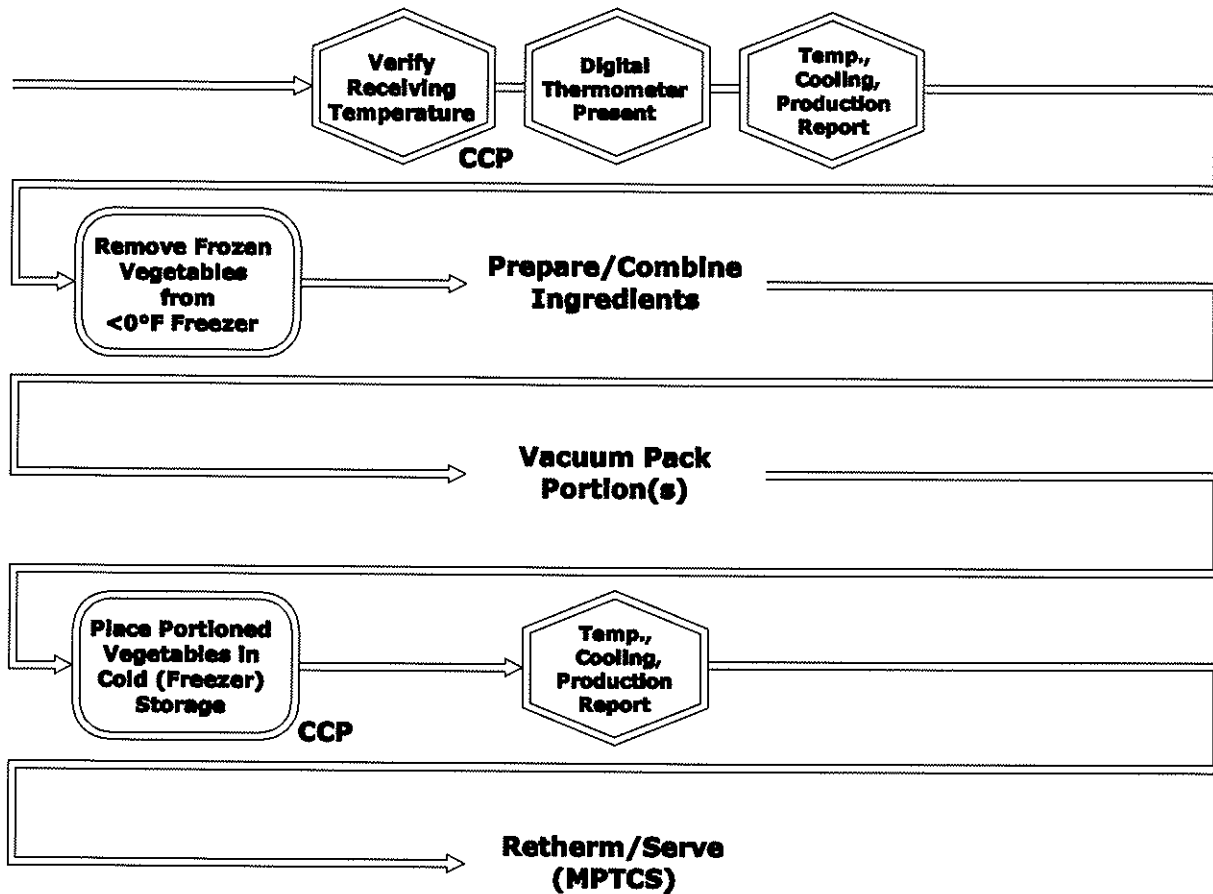
Step	Method
1	HACCP Check and record Freezer temp on production report.2
2	HACCP > Cold Storage then vacuum pack/portion into single and multiple portions as per Production Report. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. HACCP B in blast chiller <41F (approximately 45 minutes). HACCP > Cold Storage

Daily Value - Approximate nutritive values per serving					Calories		Calories from Fat		
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV
Total Fat		Cholesterol		Total Carb				Vitamin A	
Saturated Fat		Sodium		Fiber				Vitamin C	

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Carrots



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Chicken Breast

Revision Date: 11.29.2010

Portion:

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

Step	Ingredients	4 Servings	6 Servings	12 Servings
1	Four Ounce Chicken Breast. <i>Verify core temperature on receiving log prior.</i>	4	6	12
2	Olive Oil	.50t	1 t	2T
3	Salt and Pepper			
4				

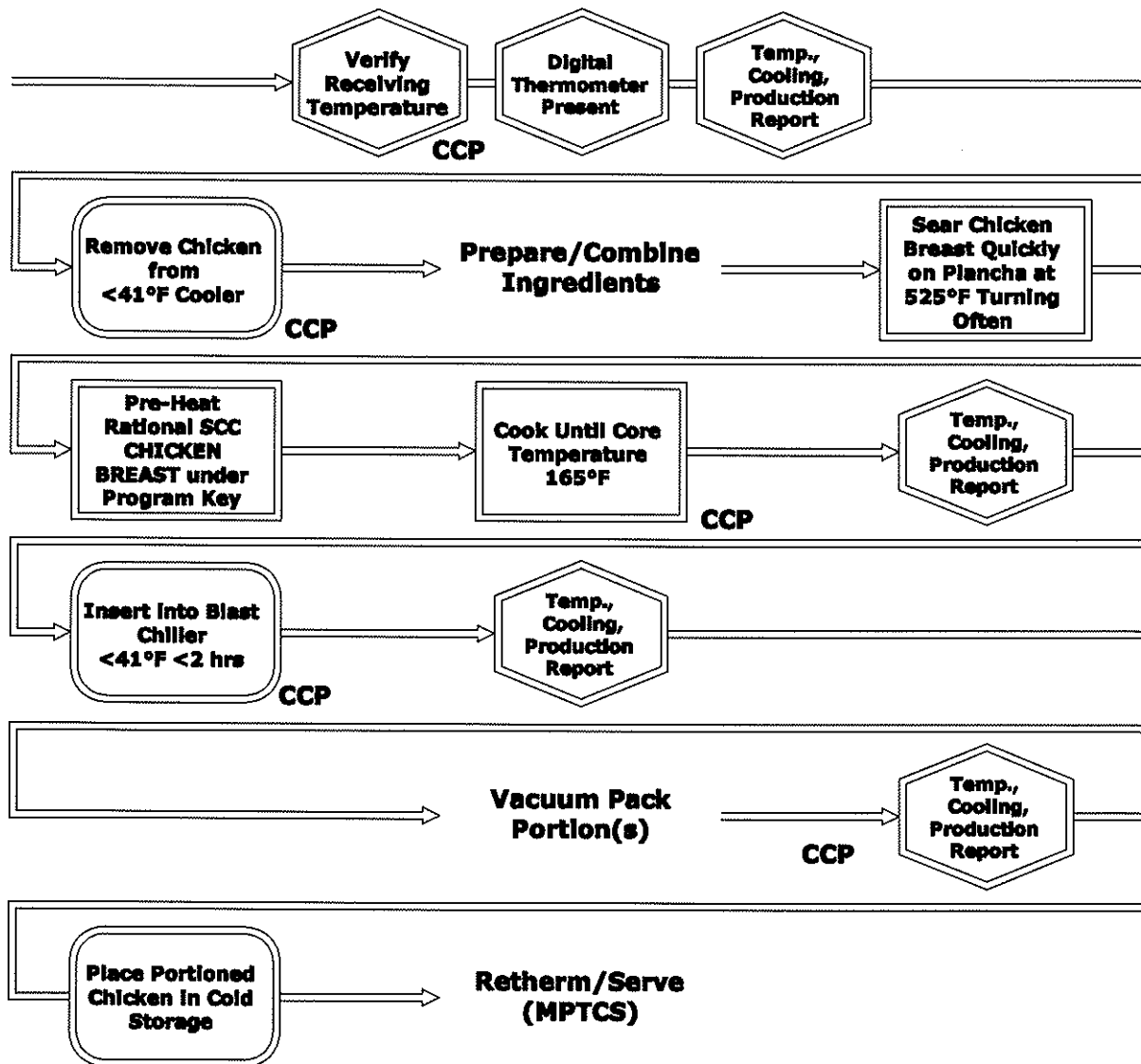
Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.	Sear Chicken Breast quickly on Plancha at 525F turning often.	Remove Chicken from <41F cooler.
2	Apply protective barrier.	Pre-Heat RATIONAL SCC Chicken Breast under Program Key.	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.	Cook until core temperature 165F.	Place portioned Chicken in Cold Storage.
4	Temp., cooling, production report.	Temp., cooling, production report.	Temp., cooling, production report.

Step	Method
1	HACCP <i>first</i> then marinate Chicken Breast.
2	Pre-Heat Plancha to 525F and sear chicken evenly on both sides then transfer to full sheet pan.
3	Pre-Heat the RATIONAL SCC 102G under Program Key Chicken Breast. When asked to load; place CT Probe on an angle into the thickest part of one of the breasts touching the sheet pan, then pull up slightly.
4	HACCP in RATIONAL until cooking cycle is complete or CT of 165F is reached. Remove CT Probe.
5	HACCP in blast chiller <41F (approximately 45 minutes) <i>recording core temperature on MPTCS Cooling Log.</i> Vacuum pack/portion into single and multiple portions as per Production Report once batch. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets HACCP > Cold Storage.

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Chicken Breast



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Green Beans

Revision Date: 10.16.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

Step	Ingredients	4 Servings	6 Servings	12 Servings
1	Green Beans <i>Verify core temperature on receiving log prior.</i>	16 ounces	24 ounces	48 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove Green Beans from <0F Freezer
2	Apply protective barrier.	Portion in 3oz and place in plastic bag and vacuum to Vegetable Setting	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.		Place portioned Green Beans in Cold Storage.
4	Temp., cooling, production report.	<i>Re-Pasteurize portions at 185F for 30 seconds.</i>	Temp., cooling, production report.

Step	Method
1	HACCP Check and record Freezer temp on production report.2
2	HACCP > Cold Storage then vacuum pack/portion into single and multiple portions as per Production Report. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. HACCP B in blast chiller <41F (approximately 45 minutes). HACCP > Cold Storage

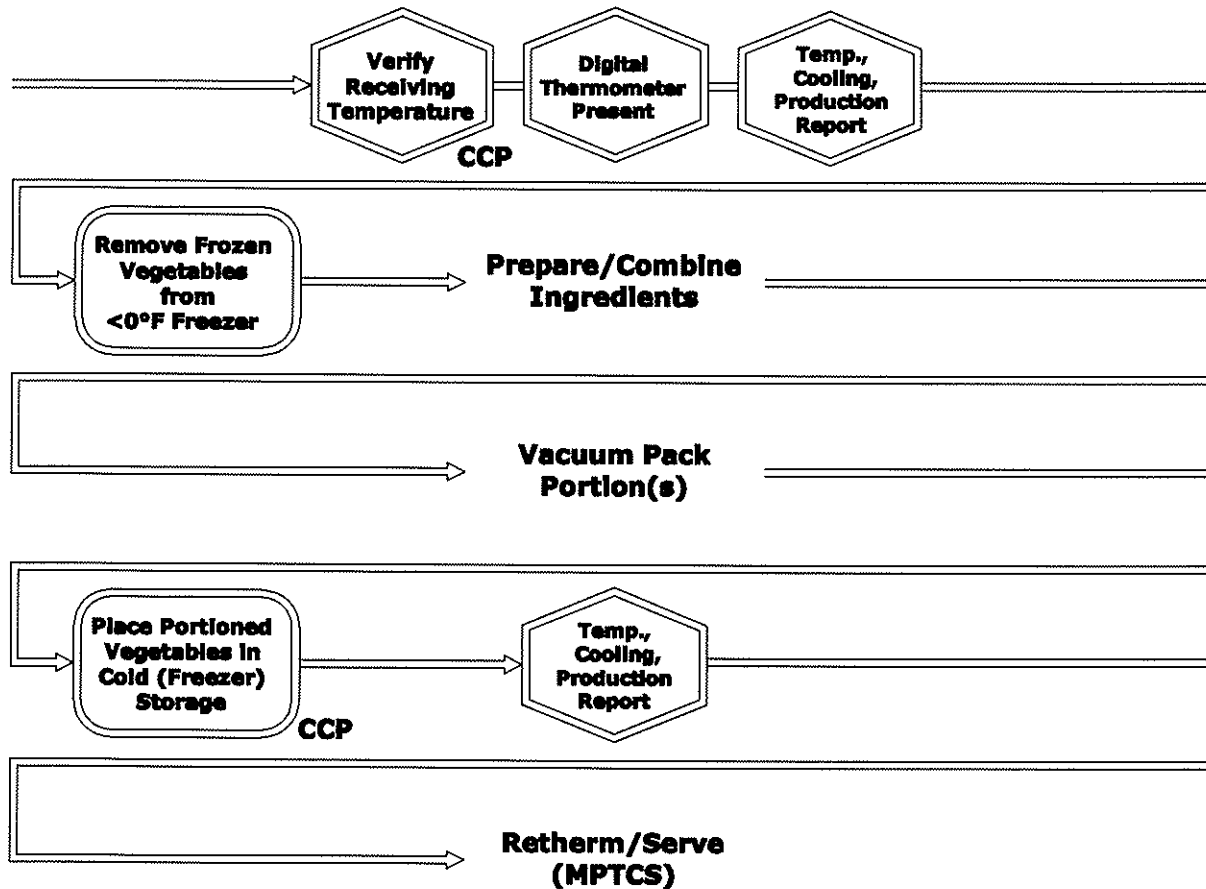
Daily Value - Approximate nutritive values per serving					Calories		Calories from Fat		
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV		%DV
Total Fat		Cholesterol		Total Carb				Vitamin A	
Saturated Fat		Sodium		Fiber				Vitamin C	

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Green beans



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Ground Beef

Revision Date: 10.10.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

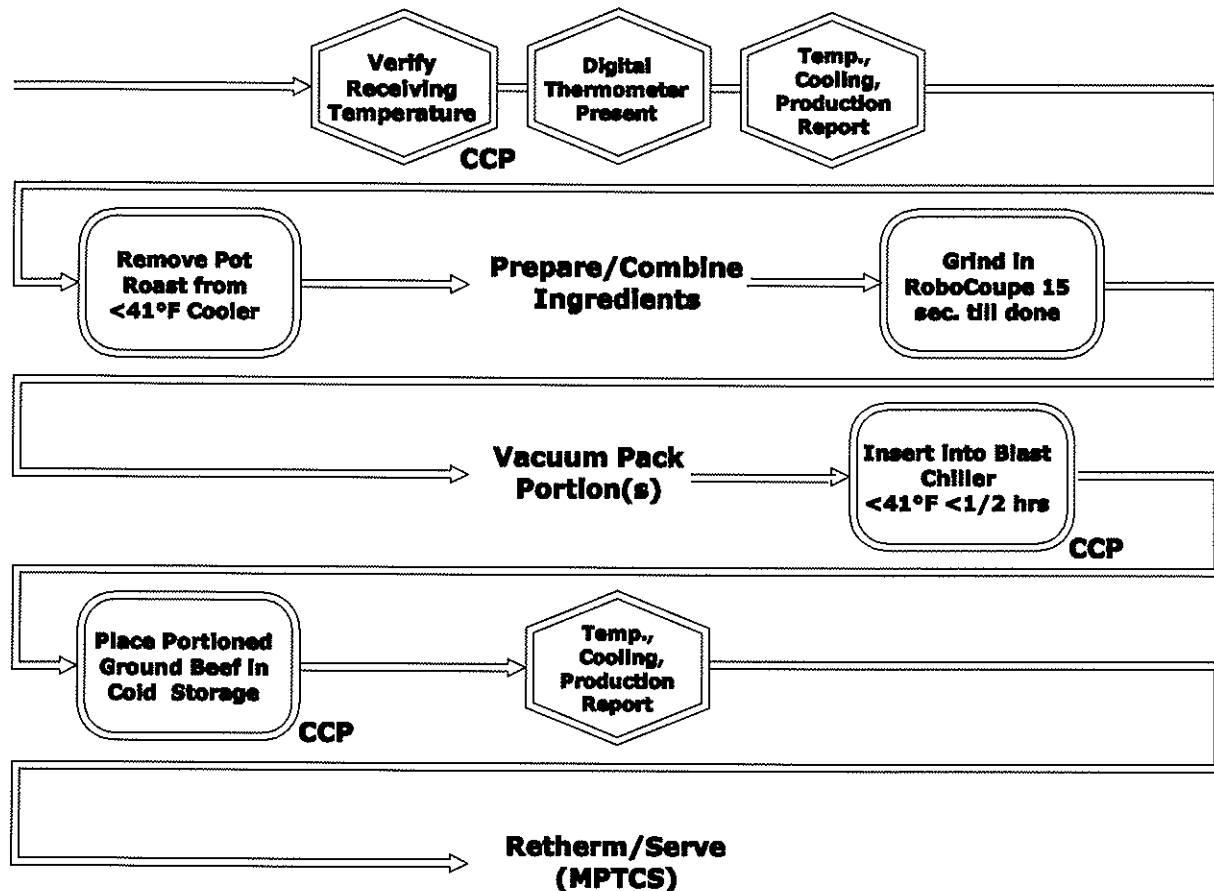
Step	Ingredients	1 Servings	6 Servings	12 Servings
1	Precooked Pork <i>Verify core temperature on receiving log prior.</i>	3 ounces	24 ounces	48 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.	Grind precooked Beef	Remove Beef from <41F Cooler
2	Apply protective barrier.	Portion in 3oz and place in plastic bag and vacuum to Meat Setting	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.		Place portioned Beef in Cold Storage.
4	Temp., cooling, production report.	<i>Re-Pasteurize portions at 185F for 5 minutes.</i>	Temp., cooling, production report.

Step	Method
1	HACCP Check and record Cooler temp on production report.
2	Load precooked Beef in Robotcoupe and grind for 15 seconds till done
3	HACCP > Cold Storage vacuum pack/portion into single and multiple portions as per Production Report. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. HACCP <i>B</i> in blast chiller <41F (approximately 45 minutes). HACCP > Cold Storage
4	Pasteurize in water bath for 5 minutes at 185F HACCP
5	Blast Chill for 40 minutes HACCP
6	Rehthermalize in water bath for 5 minutes at 165F HACCP

Daily Value - Approximate nutritive values per serving				Calories		Calories from Fat	
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV

Ground Beef



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Ground Chicken

Revision Date: 10.10.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

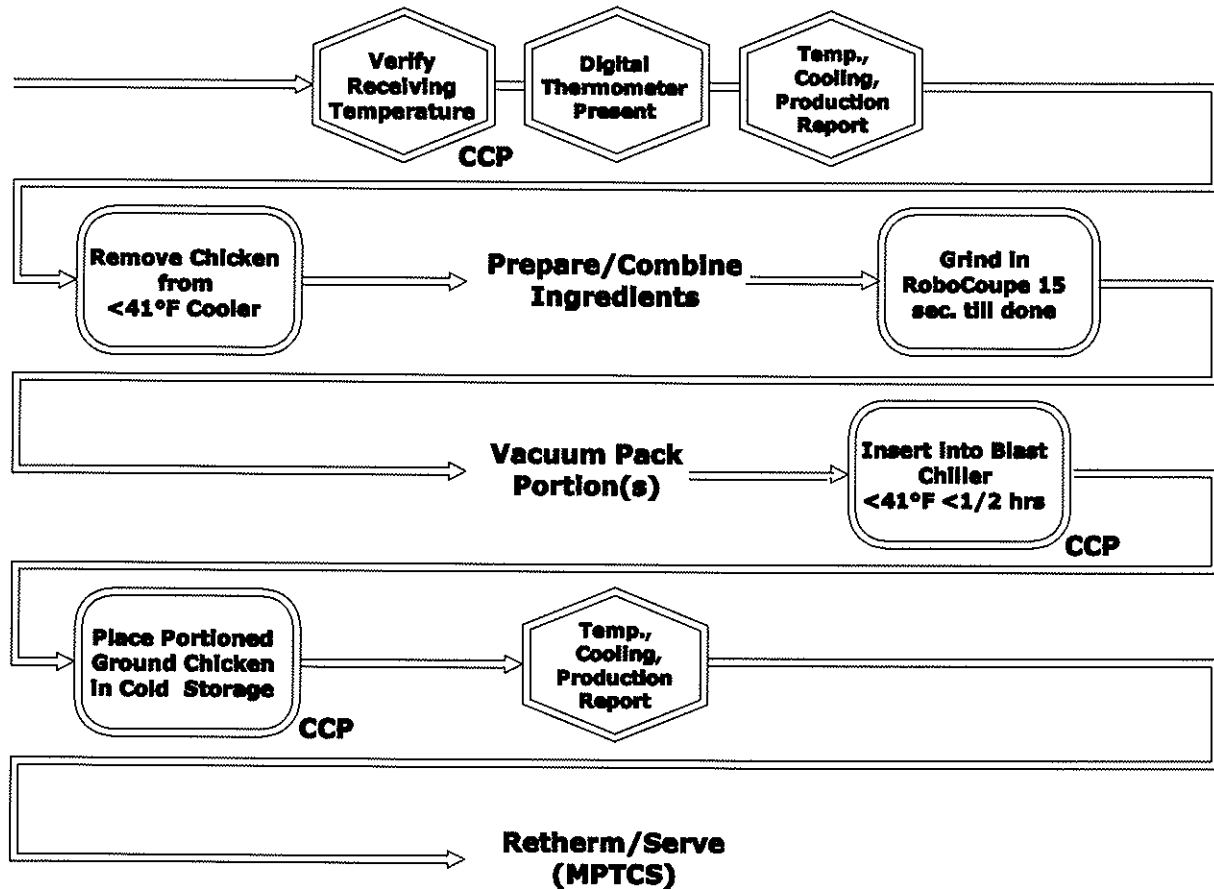
Step	Ingredients	1 Servings	6 Servings	12 Servings
1	Precooked Chicken <i>Verify core temperature on receiving log prior.</i>	3 ounces	24 ounces	48 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.	Grind precooked Chicken	Remove Chicken from <41F Cooler
2	Apply protective barrier.	Portion in 3oz and place in plastic bag and vacuum to Poultry Setting	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.		Place portioned Chicken in Cold Storage.
4	Temp., cooling, production report.	<i>Re-Pasteurize portions at 185F for 30 seconds.</i>	Temp., cooling, production report.

Step	Method
1	HACCP Check and record Cooler temp on production report.
2	Load precooked Chicken in Robotcoupe and grind for 15 seconds till done
3	HACCP > Cold Storage vacuum pack/portion into single and multiple portions as per Production Report. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. HACCP <i>B</i> in blast chiller <41F (approximately 45 minutes). HACCP > Cold Storage
4	Pasteurize in water bath for 5 minutes at 185F HACCP
5	Blast Chill for 40 minutes HACCP
6	Rehtermalize in water bath for 5 minutes at 165F HACCP

Daily Value - Approximate nutritive values per serving				Calories		Calories from Fat	
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV

Ground Chicken



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Ground Chicken

Revision Date: 10.10.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

Step	Ingredients	1 Servings	6 Servings	12 Servings
1	Precooked Chicken <i>Verify core temperature on receiving log prior.</i>	3 ounces	24 ounces	48 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.	Grind precooked Chicken	Remove Chicken from <41F Cooler
2	Apply protective barrier.	Portion in 3oz and place in plastic bag and vacuum to Poultry Setting	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.		Place portioned Chicken in Cold Storage.
4	Temp., cooling, production report.	<i>Re-Pasteurize portions at 185F for 5 minutes.</i>	Temp., cooling, production report.

Step	Method
1	HACCP Check and record Cooler temp on production report.
2	Load precooked Chicken in Robotcoupe and grind for 15 seconds till done
3	HACCP > Cold Storage vacuum pack/portion into single and multiple portions as per Production Report. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. HACCP B in blast chiller <41F (approximately 45 minutes). HACCP > Cold Storage
4	Pasteurize in water bath for 5 minutes at 185F HACCP
5	Blast Chill for 40 minutes HACCP
6	Rehtermalize in water bath for 5 minutes at 165F HACCP

Daily Value - Approximate nutritive values per serving				Calories		Calories from Fat	
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV

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Ground Hamburger

Revision Date: 10.10.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

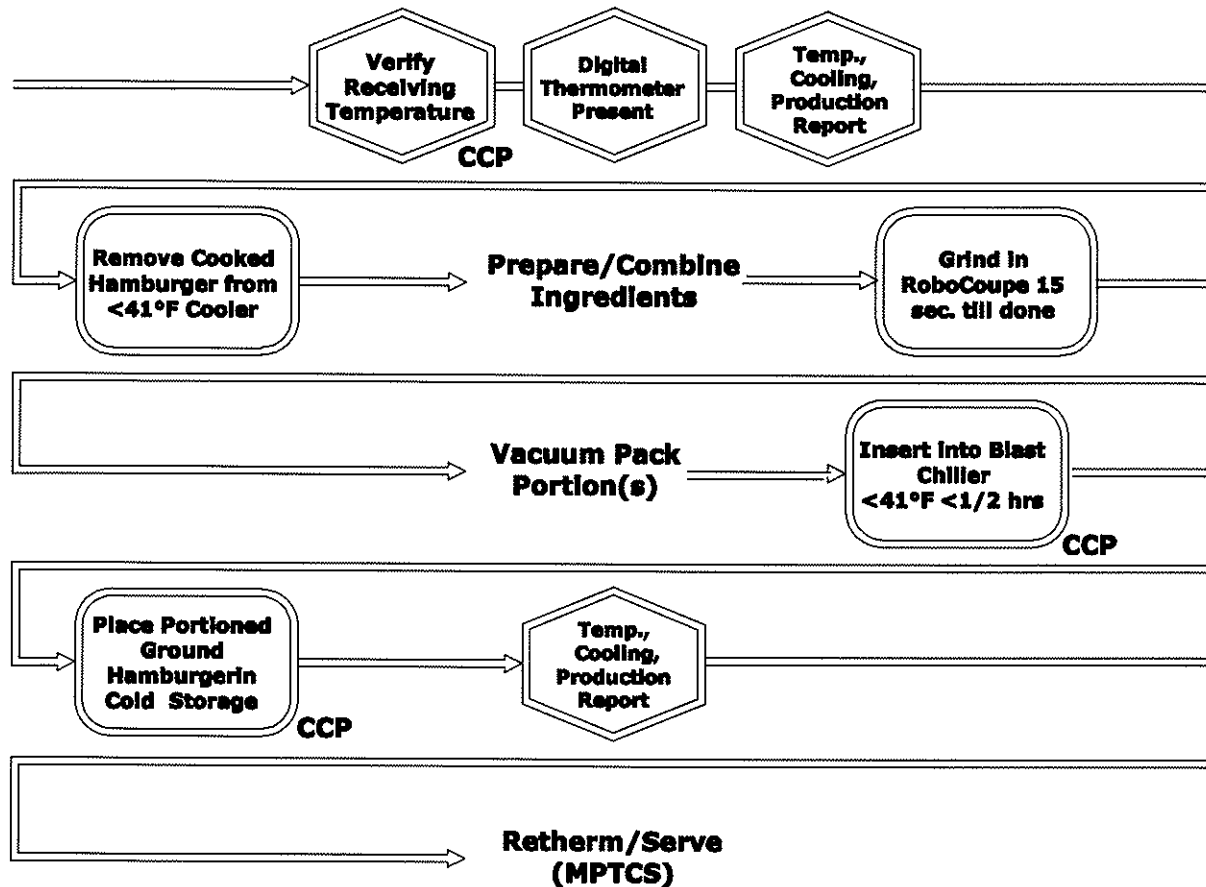
Step	Ingredients	1 Servings	6 Servings	12 Servings
1	Precooked Hamburger <i>Verify core temperature on receiving log prior.</i>	3 ounces	24 ounces	48 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.	Grind precooked Hamburger	Remove Hamburger from <41F Cooler
2	Apply protective barrier.	Portion in 3oz and place in plastic bag and vacuum to Poultry Setting	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.		Place portioned Hamburger in Cold Storage.
4	Temp., cooling, production report.	<i>Re-Pasteurize portions at 185F for 5 minutes</i>	Temp., cooling, production report.

Step	Method
1	HACCP Check and record Cooler temp on production report.
2	Load precooked Hamburger in Robotcoupe and grind for 15 seconds till done
3	HACCP > Cold Storage vacuum pack/portion into single and multiple portions as per Production Report. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. HACCP B in blast chiller <41F (approximately 45 minutes). HACCP > Cold Storage
4	Pasteurize in water bath for 5 minutes at 185F HACCP
5	Blast Chill for 40 minutes HACCP
6	Rehthermalize in water bath for 5 minutes at 165F HACCP

Daily Value - Approximate nutritive values per serving				Calories		Calories from Fat	
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV

Ground Hamburger



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Ground Pork

Revision Date: 11.06.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

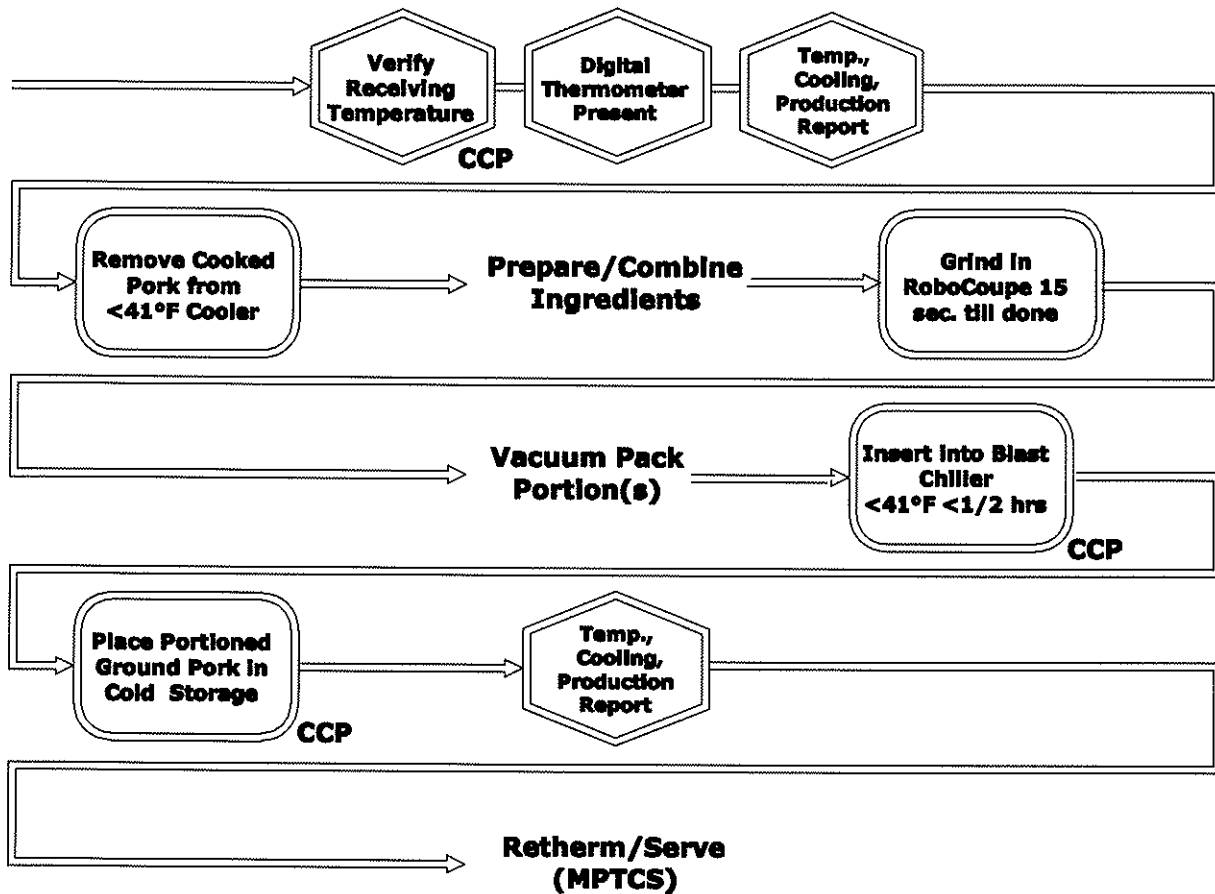
Step	Ingredients	1 Servings	6 Servings	12 Servings
1	Precooked Pork <i>Verify core temperature on receiving log prior.</i>	3 ounces	24 ounces	48 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.	Grind precooked Pork	Remove Pork from <41F Cooler
2	Apply protective barrier.	Portion in 3oz and place in plastic bag and vacuum to Meat Setting	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.		Place portioned Pork in Cold Storage.
4	Temp., cooling, production report.	<i>Re-Pasteurize portions at 185F for 5 minutes.</i>	Temp., cooling, production report.

Step	Method
1	HACCP Check and record Cooler temp on production report.
2	Load precooked Pork in Robotcoupe and grind for 15 seconds till done
3	HACCP > Cold Storage vacuum pack/portion into single and multiple portions as per Production Report. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. HACCP B in blast chiller <41F (approximately 45 minutes). HACCP > Cold Storage
4	Pasteurize in water bath for 5 minutes at 185F HACCP
5	Blast Chill for 40 minutes HACCP
6	Rehthermalize in water bath for 5 minutes at 165F HACCP

Daily Value - Approximate nutritive values per serving				Calories		Calories from Fat	
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV

Ground Pork



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Ground Turkey

Revision Date: 10.10.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

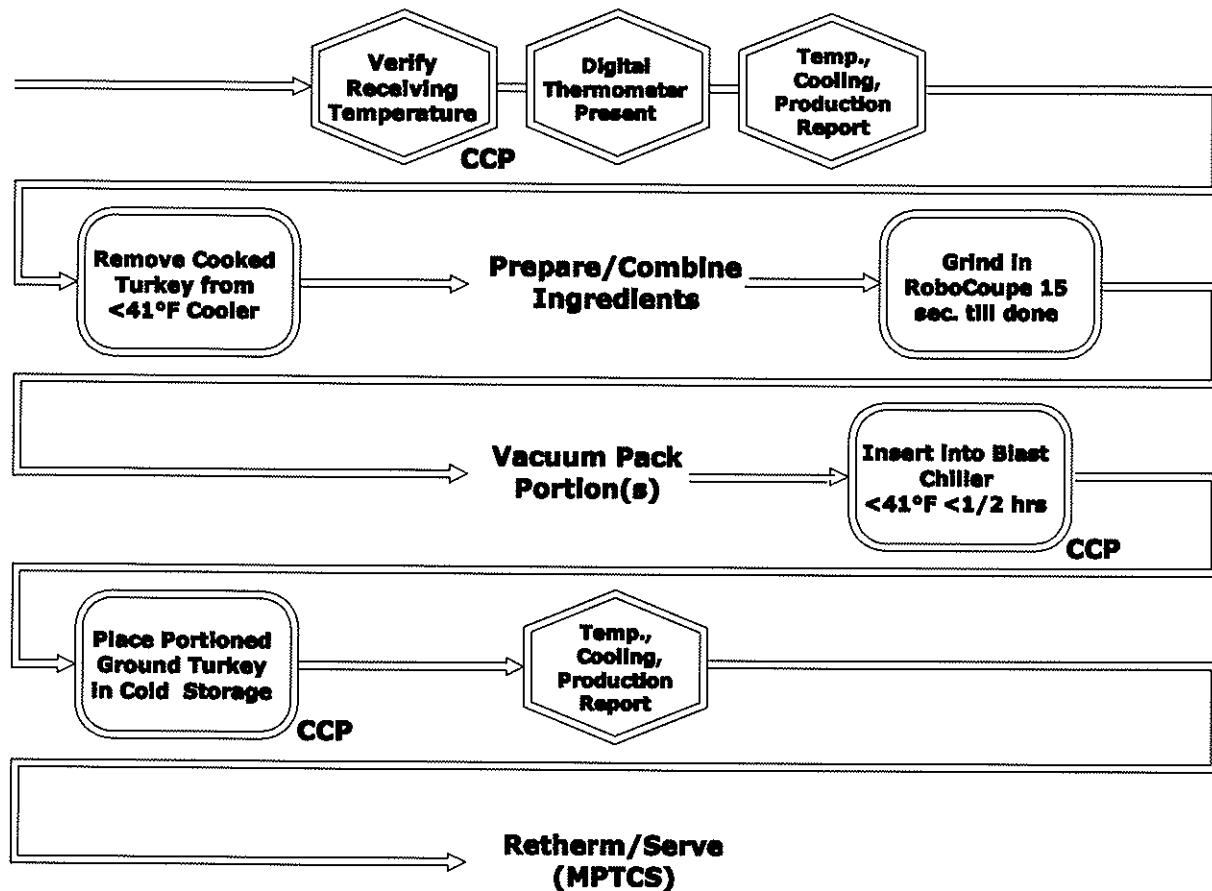
Step	Ingredients	1 Servings	6 Servings	12 Servings
1	Precooked Turkey <i>Verify core temperature on receiving log prior.</i>	3 ounces	24 ounces	48 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.	Grind precooked Turkey	Remove Turkey from <41F Cooler
2	Apply protective barrier.	Portion in 3oz and place in plastic bag and vacuum to Meat Setting	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.		Place portioned Turkey in Cold Storage.
4	Temp., cooling, production report.	<i>Re-Pasteurize portions at 185F for 5 minutes.</i>	Temp., cooling, production report.

Step	Method
1	HACCP Check and record Cooler temp on production report.
2	Load precooked Turkey in Robotcoupe and grind for 15 seconds till done
3	HACCP > Cold Storage vacuum pack/portion into single and multiple portions as per Production Report. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. HACCP B in blast chiller <41F (approximately 45 minutes). HACCP > Cold Storage
4	Pasteurize in water bath for 5 minutes at 185F HACCP
5	Blast Chill for 40 minutes HACCP
6	Rehthermalize in water bath for 5 minutes at 165F HACCP

Daily Value - Approximate nutritive values per serving				Calories		Calories from Fat	
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV

Ground Turkey



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Key West Blend Vegetables

Revision Date: 11.06.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

Step	Ingredients	4 Servings	6 Servings	12 Servings
1	Key West Blend Vegetables <i>Verify core temperature on receiving log prior.</i>	16 ounces	24 ounces	48 ounces

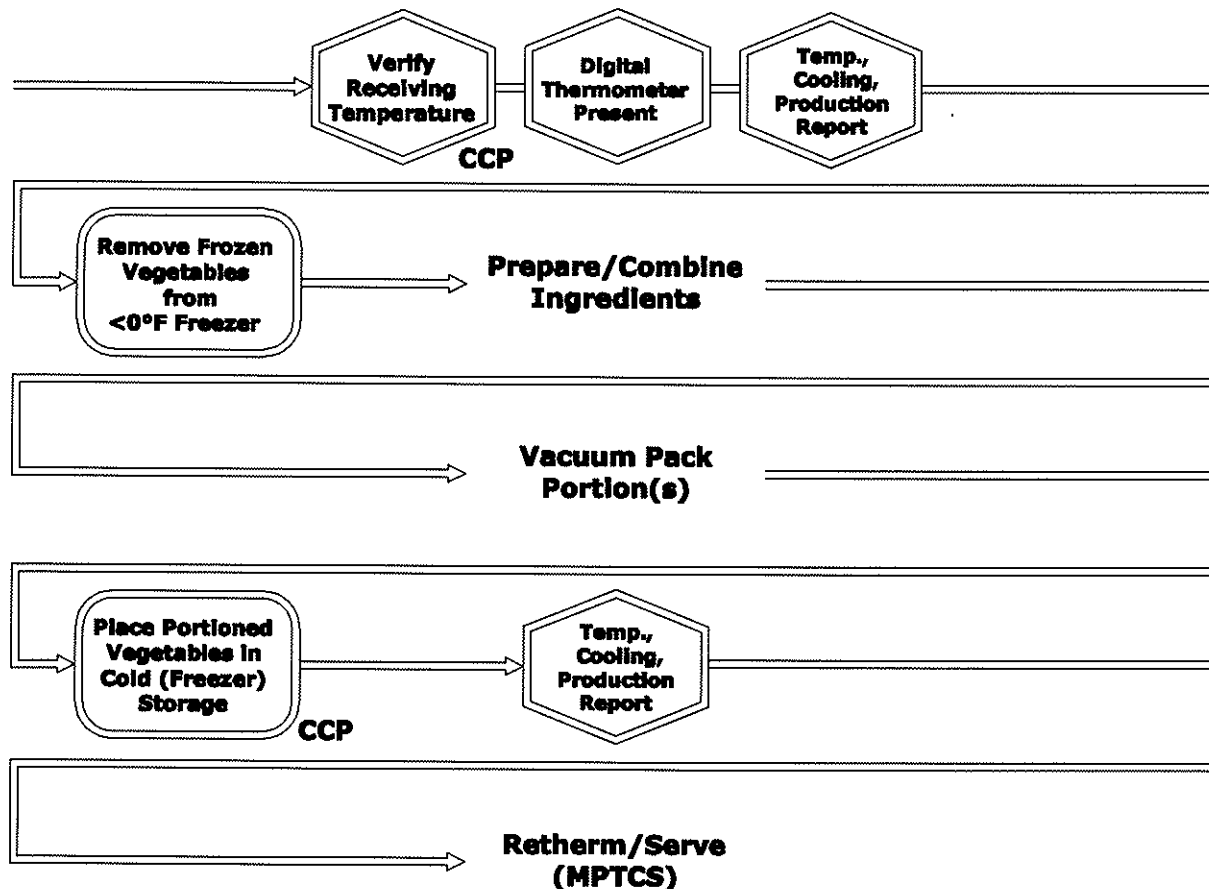
Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove Key West Blend Veg. from <0F Freezer
2	Apply protective barrier.	Portion in 3oz and place in plastic bag and vacuum to Vegetable Setting	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.		Place portioned Vegetables in Cold Storage.
4	Temp., cooling, production report.	<i>Re-Pasteurize portions at 185F for 30 seconds.</i>	Temp., cooling, production report.

Step	Method
1	HACCP Check and record Freezer temp on production report.2
2	HACCP > Cold Storage then vacuum pack/portion into single and multiple portions as per Production Report. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. HACCP B in blast chiller <41F (approximately 45 minutes). HACCP > Cold Storage

Daily Value - Approximate nutritive values per serving				Calories		Calories from Fat	
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV		%DV
Total Fat		Cholesterol		Total Carb		Vitamin A	

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Key West Blend Vegetables



Employees handling food MUST:

- Wash thoroughly, rinse, dry hands and apply protective barrier (gloves) before handling food;
- Clean and sanitize work surfaces, utensils and appliances before and after handling food;
- Prevent food and work area from being contaminated while handling food;
- Ensure that perishable products are being processed in shortest time;
- Ensure that perishable products are never left in a danger temperature zone 41°F-140°F for any prolonged period of time.

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Lasagna

Revision Date: 10.22.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

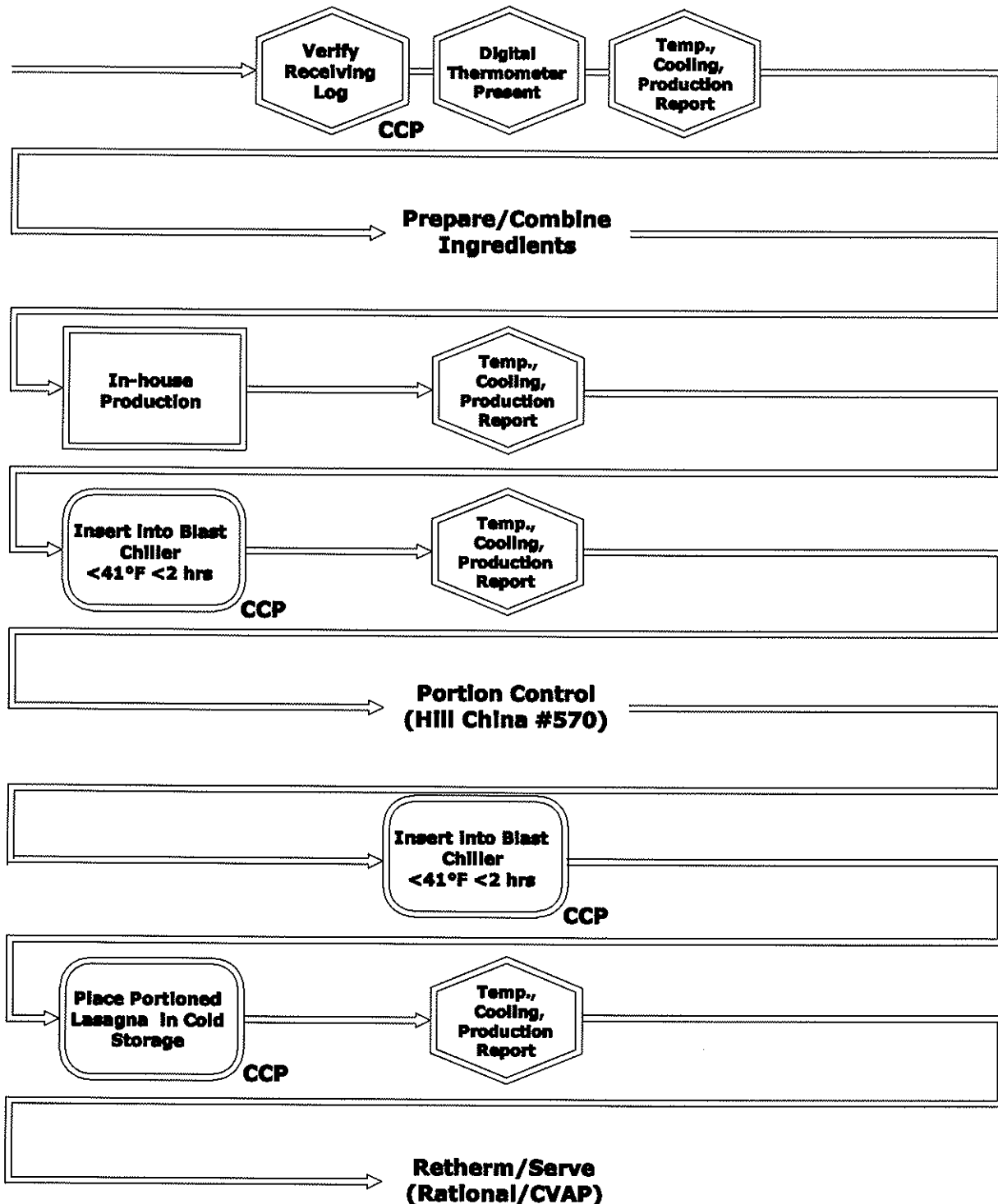
Step	Ingredients	1 Servings	6 Servings	12 Servings
1	Precooked pasta lasagna pasta sheets <i>Verify core temperature on receiving log prior.</i>	3 ounces	24 ounces	48 ounces
2	Tomato Sauce (received vacuum packed) <i>Verify core temperature on receiving log prior.</i>	2ounces	12 ounces	24 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove tomato sauce and pasta sheets from <41F Refrigeration
2	Apply protective barrier.	Assemble lasagna with pasta sheets and sauce	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.	Cook lasagna and sauce in Convection Oven SCC for 20 minutes at 350F	Place portioned Macaroni and Cheese s in Cold Storage.
4	Temp., cooling, production report.	<i>Hold rethermalized portions at 165F in Cvap for service.</i>	Temp., cooling, production report.

Step	Method
1	HACCP Check and record Cooler temp on production report.2
2	Assemble individual portions lasagna sheets (3oz) and sauce (2 oz) in casserole dishes
3	Pre-Heat Convection Oven to 350F. When ready, load clod dishes in Convection Oven for 20 minutes. HACCP
4	Transfer rethermalized clod dishes to Cvap for service (165F holding cycle) HACCP

Daily Value - Approximate nutritive values per serving	Calories	Calories from Fat
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Lasagna



Employees handling food MUST:

- Wash thoroughly, rinse, dry hands and apply protective barrier (gloves) before handling food;
- Clean and sanitize work surfaces, utensils and appliances before and after handling food;
- Prevent food and work area from being contaminated while handling food;
- Ensure that perishable products are being processed in shortest time;
- Ensure that perishable products are never left in a danger temperature zone 41°F-140°F for any prolonged period of time.

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Macaroni and Cheese

Revision Date: 10.19.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

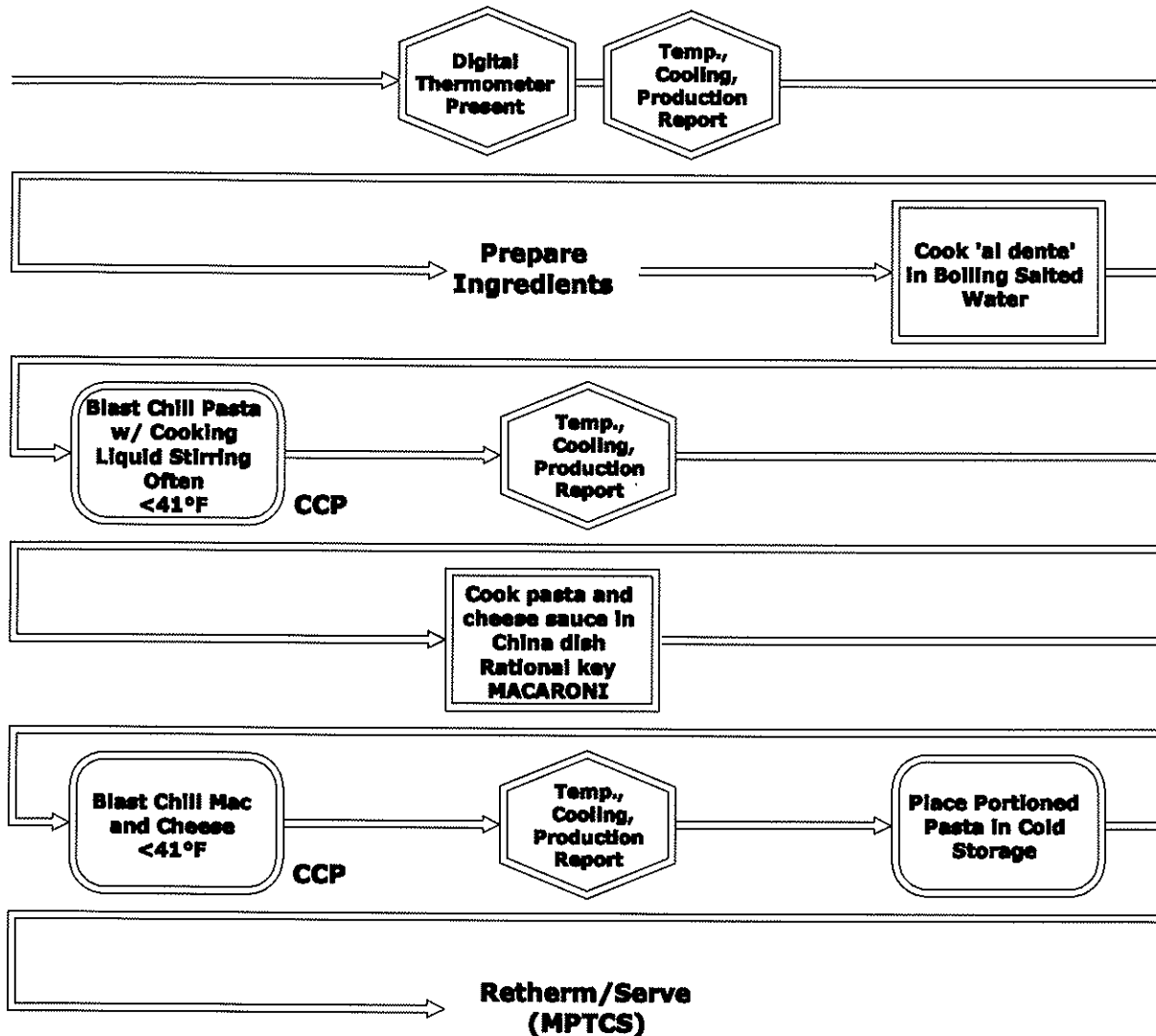
+Indicates partial nutritional value

Step	Ingredients	4 Servings	6 Servings	12 Servings
1	Dry Pasta	16 ounces	24 ounces	48 ounces
2	Cheese Sauce (received vacuum packed) <i>Verify core temperature on receiving log prior.</i>	4 ounces	6 ounces	8 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove Cheese sauce from <41F Refrigeration
2	Apply protective barrier.	Cook pasta in kettle for 10 minutes	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.	Cook pasta and cheese sauce in Rational SCC using MAV MACARONI cycle under Program key for 20 minutes	Place portioned Macaroni and Cheese s in Cold Storage.
4	Temp., cooling, production report.	<i>Hold rethermalized portions at 165F in Cvap for service.</i>	Temp., cooling, production report.

Step	Method
1	HACCP Check and record Cooler temp on production report.2
2	Load Dry Pasta and Water in Kettle and cook at max. setting for 10 minutes till pasta is tender. Drain pasta
3	Mix cooked pasta with cheese sauce and portion and place in clod dishes
4	Pre-Heat the RATIONAL SCC 102G under Program Key MACARONI. When ready, load clod dishes in RATIONAL for 20 minutes. HACCP
5	Transfer rethermalized clod dishes to Cvap for service (165F holding cycle) HACCP

Macaroni and Cheese



Employees handling food MUST:

- Wash thoroughly, rinse, dry hands and apply protective barrier (gloves) before handling food;
- Clean and sanitize work surfaces, utensils and appliances before and after handling food;
- Prevent food and work area from being contaminated while handling food;
- Ensure that perishable products are being processed in shortest time;
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Mashed Potatoes

Revision Date: 10.19.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

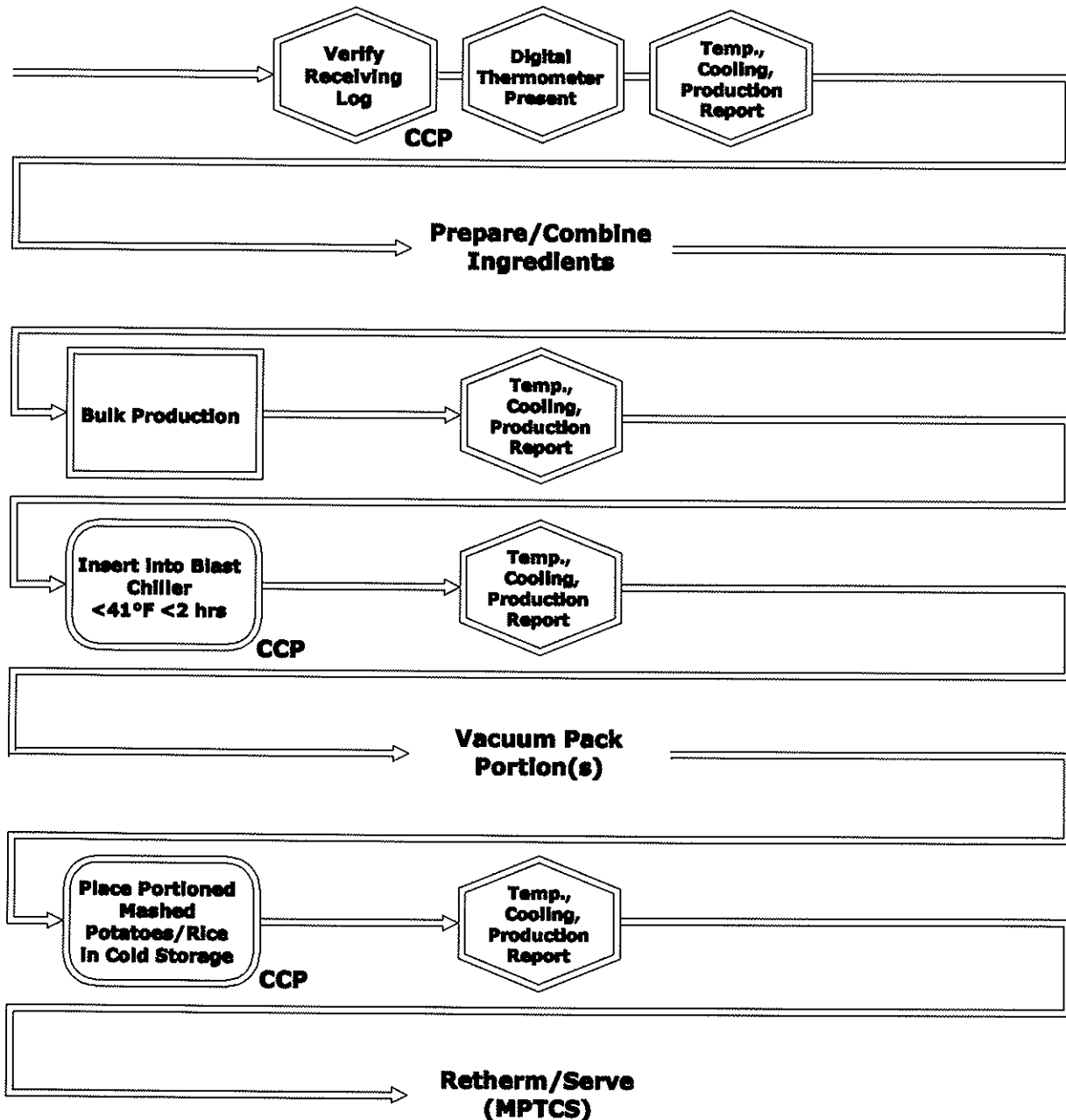
Step	Ingredients	4 Servings	6 Servings	12 Servings
1	Mashed Potatoes (received cooked and vacuum packed) <i>Verify core temperature on receiving log prior.</i>	16 ounces	24 ounces	48 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove Mashed Potatoes from <41F Refrigeration
2	Apply protective barrier.	Portion in 24oz and place in plastic bag and vacuum to Vegetables Setting	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.		Place portioned Mashed Potatoes in Cold Storage.
4	Temp., cooling, production report.	<i>Re-Pasteurize portions at 185F for 30 seconds.</i>	Temp., cooling, production report.

Step	Method
1	HACCP Check and record Freezer temp on production report.2
2	HACCP > Cold Storage then vacuum pack/portion into single and multiple portions as per Production Report. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. HACCP B in blast chiller <41F (approximately 45 minutes). HACCP > Cold Storage

Daily Value - Approximate nutritive values per serving				Calories		Calories from Fat		
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	%DV	%DV	
Total Fat		Cholesterol		Total Carb			Vitamin A	

Mashed Potatoes/Rice



Employees handling food MUST:

- Wash thoroughly, rinse, dry hands and apply protective barrier (gloves) before handling food;
- Clean and sanitize work surfaces, utensils and appliances before and after handling food;
- Prevent food and work area from being contaminated while handling food;
- Ensure that perishable products are being processed in shortest time;
- Ensure that perishable products are never left in a danger temperature zone 41°F-140°F for any prolonged period of time.

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Omelet with filling (ham/cheese/vegetables)

Revision Date: 10.22.2010

Portion: 4 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

Step	Ingredients	1 Servings	6 Servings	12 Servings
1	Omelet (received cooked and vacuum packed) Verify core temperature on receiving log prior.	4 ounces	24 ounces	48 ounces
2	Filling (prepared to order from choice of Ham, Cheese, Vegetables)	1.5 ounces		

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove Omelettes from <0F Freezer
2	Apply protective barrier.	Frozen Omelettes to CVap	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.	Cvap rethermalize 165F	
4	Temp., cooling, production report.		Temp., cooling, production report.

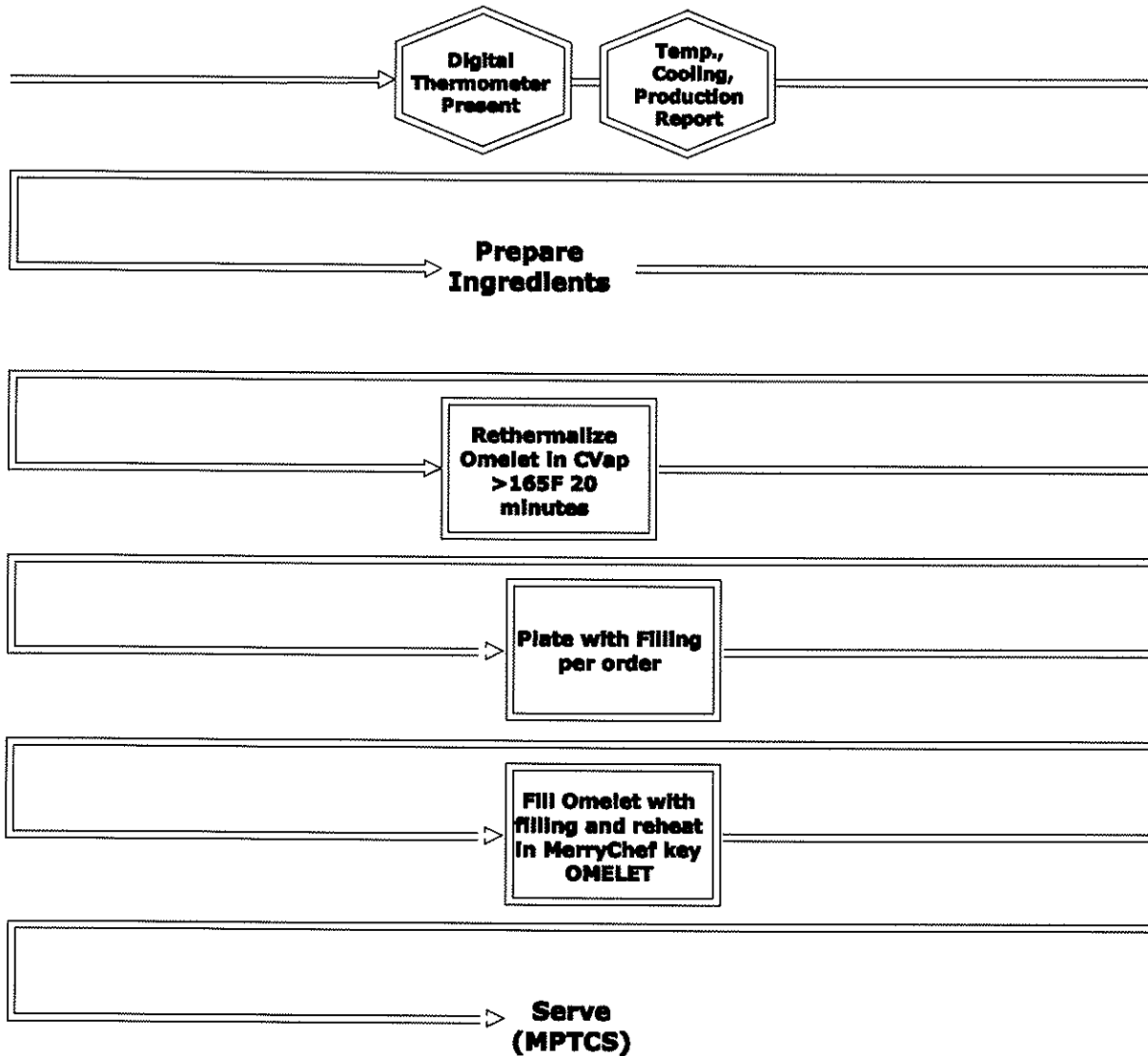
Step	Method
1	HACCP Check and record Freezer temp on production report.2
2	HACCP > Cold Storage into single and multiple portions as per Production Report.
3	HACCP load in Cvap before service > 165F, hold for min. 15 minutes
4	On order fill with ham and or cheese, or vegetables and retherm MerryChef program key OMELET

Daily Value - Approximate nutritive values per serving				Calories		Calories from Fat			
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV
Total Fat		Cholesterol		Total Carb				Vitamin A	
Saturated Fat		Sodium		Fiber				Vitamin C	

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Omelet with Filling



Employees handling food MUST:

- Wash thoroughly, rinse, dry hands and apply protective barrier (gloves) before handling food;
- Clean and sanitize work surfaces, utensils and appliances before and after handling food;
- Prevent food and work area from being contaminated while handling food;
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Penne Pasta with Sauce (Tomato or Alfredo or Meat)

Revision Date: 10.22.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

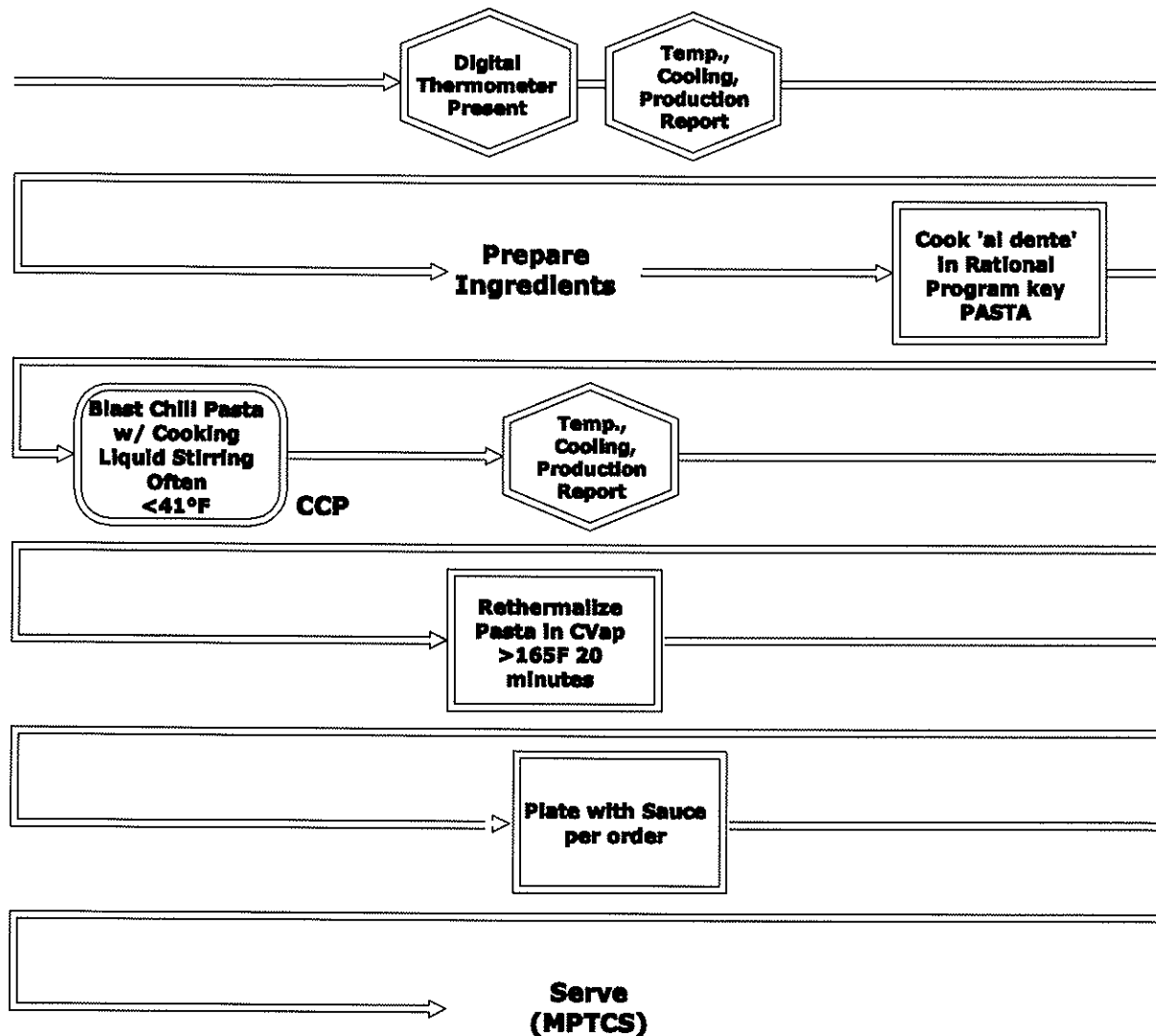
Step	Ingredients	1 Servings	6 Servings	12 Servings
1	Penne Pasta Dry	3 ounces	24 ounces	48 ounces
2	Tomato, or Alfredo or Meat Sauce (received vacuum packed) <i>Verify core temperature on receiving log prior.</i>	1ounce		

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove tomato sauce and pasta sheets from <41F Refrigeration
2	Apply protective barrier.	Put pasta and water in 2" deep hotel pan	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.	Cook pasta in Combi Oven SCC for Program Key PASTA	Place portioned Macaroni and Cheese.s in Cold Storage.
4	Temp., cooling, production report.	Hold rethermalized portions at 165F in Cvap for service.	Temp., cooling, production report.

Step	Method
1	HACCP Check and record Cooler temp on production report.2
2	Place pasta in 2" hotel pan and cover with water
3	Pre-Heat Combi Oven to on program Key PASTA. When ready, load pans in Combi Oven HACCP
4	Place Pans in Blast Freezer for cooling > 45 minutes to <41F HACCP
5	Rethermalize pasta in Cvap for service (165F holding cycle) HACCP
6	On demand place pasta on dinner plate and add souce on top (tomato or Alfredo or Meat)

Daily Value - Approximate nutritive values per serving	Calories	Calories from Fat
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Penne Pasta and Sauce



Employees handling food MUST:

- Wash thoroughly, rinse, dry hands and apply protective barrier (gloves) before handling food;
- Clean and sanitize work surfaces, utensils and appliances before and after handling food;
- Prevent food and work area from being contaminated while handling food;
- Ensure that perishable products are being processed in shortest time;
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Pork Tenderloin

Revision Date: 11.25.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

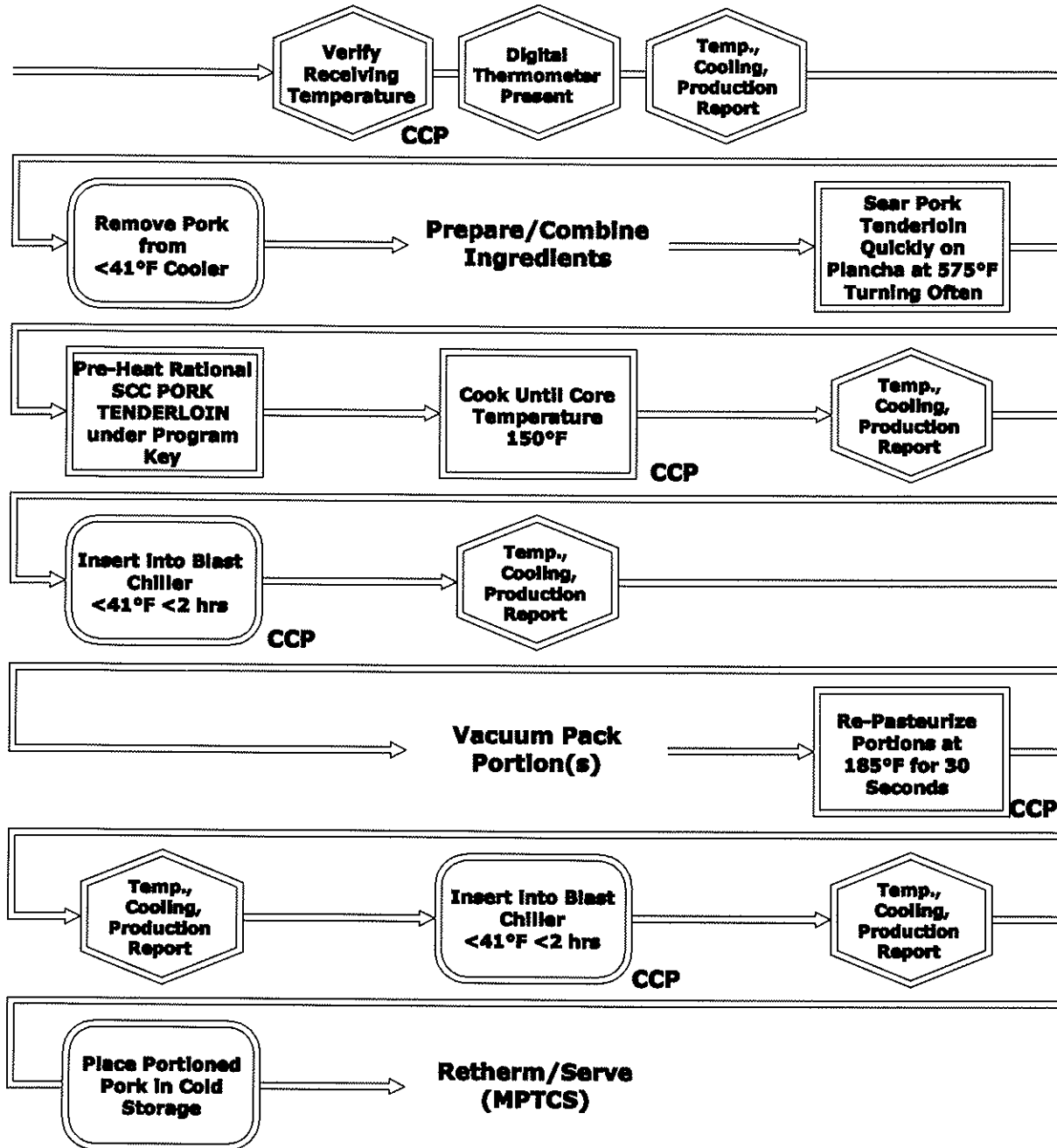
+Indicates partial nutritional value

Step	Ingredients	4 Servings	6 Servings	12 Servings
1	Pork Tenderloin <i>Verify core temperature on receiving log prior.</i>	16 ounces	24 ounces	48 ounces
2	Olive Oil	1 t	2 t	2T
3	Salt	1 t	2 t	2T

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove pork from <41F cooler.
2	Apply protective barrier.	Pre-Heat RATIONAL SCC MAV PORK TENDERLOIN under Program Key.	Insert into blast chiller <41F <2 hrs. (<i>Once after cooking; once after re-pasteurizing</i>) A&B.
3	Digital thermometer present.	Cook until core temperature 150F	Place portioned Pork in Cold Storage.
4	Temp., cooling, production report.	Portion in 3 Oz portions and place in vacuum bags, re-pasteurize 185F 30 sec.	Temp., cooling, production report.

Step	Method
1	HACCP first then sear pork on PLANCHA at 575F turning to brown on all sides.
2	Pre-Heat the RATIONAL SCC 102G under Program Key MAV PORK TENDERLOIN. When asked to load; place CT Probe on an angle into the thickest part of one of the pork loin to entirely hide the core probe.
3	in RATIONAL until cooking cycle is complete or CT of 150F is reached. Remove CT Probe. HACCP A in blast chiller <41F (approximately 45 minutes) <i>recording core temperature on MPTCS Cooling Log.</i> HACCP Slice into two 1.5 ounce medallions on sanitized work surface or slicer.
4	HACCP > Cold Storage then portion into single portions as per Production Report and place in vacum bags. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. HACCP , Repasteurize in Water Bath at 185F before chilling HACCP.

Roasted Pork Tenderloin



Employees handling food MUST:

- Wash thoroughly, rinse, dry hands and apply protective barrier (gloves) before handling food;
- Clean and sanitize work surfaces, utensils and appliances before and after handling food;
- Prevent food and work area from being contaminated while handling food;
- Ensure that perishable products are being processed in shortest time;
- Ensure that perishable products are never left in a danger temperature zone 41°F-140°F for any prolonged period of time.

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Pot Roast of Beef

Revision Date: 11.29.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

Step	Ingredients	4 Servings	6 Servings	12 Servings
1	Choice Eye Round of Beef <i>Verify core temperature on receiving log prior.</i>	16 ounces	24 ounces	48 ounces
2	Olive Oil	1 t	2 t	2T
3	Fresh Rosemary	1 t	2 t	2T
4	Minced Garlic	1/8 t	1 t	1T

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove Beef from <41F cooler.
2	Apply protective barrier.	Pre-Heat RATIONAL SCC MAV POT ROAST under Program Key.	Insert into blast chiller <41F <2 hrs. <i>(Once after cooking; once after re-pasteurizing) A&B.</i>
3	Digital thermometer present.	Cook until core temperature 150F and unit will automatically mature overnight.	Place portioned Beef in Cold Storage.
4	Temp., cooling, production report.	Portion in 3 Oz portions and place in clod containers	Temp., cooling, production report.

Step	Method
1	HACCP first then marinate Pot Roast of Beef.

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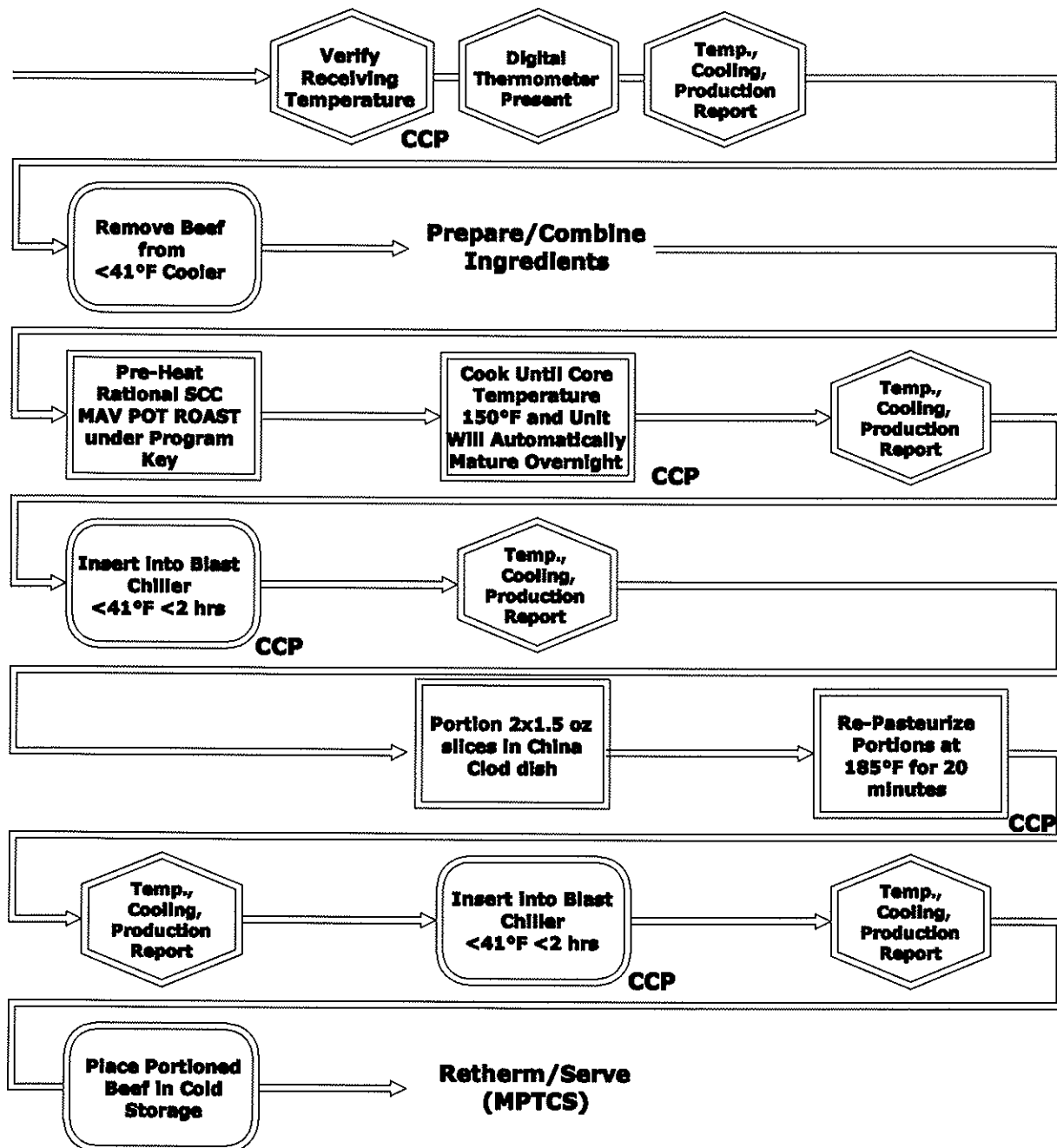
1	Pre-Heat the RATIONAL SCC 102G under Program Key MAV POT ROAST. When asked to load; place CT Probe on an angle into the thickest part of one of the Eye Rounds to entirely hide the core probe.
2	HACCP in RATIONAL until cooking cycle is complete or CT of 150F is reached. Remove CT Probe. HACCP A in blast chiller <41F (approximately 45 minutes) recording core temperature on MPTCS Cooling Log . HACCP Slice into two 1.5 ounce medallions on sanitized work surface or slicer.
3	HACCP > Cold Storage then portion into single portions as per Production Report and place in clod dishes. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. Re-Pasteurize portions in Rational Combi at 165F for 20 minutes. HACCP, Hold in Cvap at 145F for service HACCP.

Daily Value - Approximate nutritive values per serving					Calories		Calories from Fat		
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	%DV	
Total Fat		Cholesterol		Total Carb				Vitamin A	
Saturated Fat		Sodium		Fiber				Vitamin C	
Trans Fat		Protein		Sugars				Calcium	
Percent Daily Values (%DV) are based on a 2000 calorie diet.								Iron	

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Pot Roast of Beef



Employees handling food MUST:

- Wash thoroughly, rinse, dry hands and apply protective barrier (gloves) before handling food;
- Clean and sanitize work surfaces, utensils and appliances before and after handling food;
- Prevent food and work area from being contaminated while handling food;
- Ensure that perishable products are being processed in shortest time;
- Ensure that perishable products are never left in a danger temperature zone 41°F-140°F for any prolonged period of time.

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Baked Salmon

Revision Date: 11.30.2010

Portion:

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

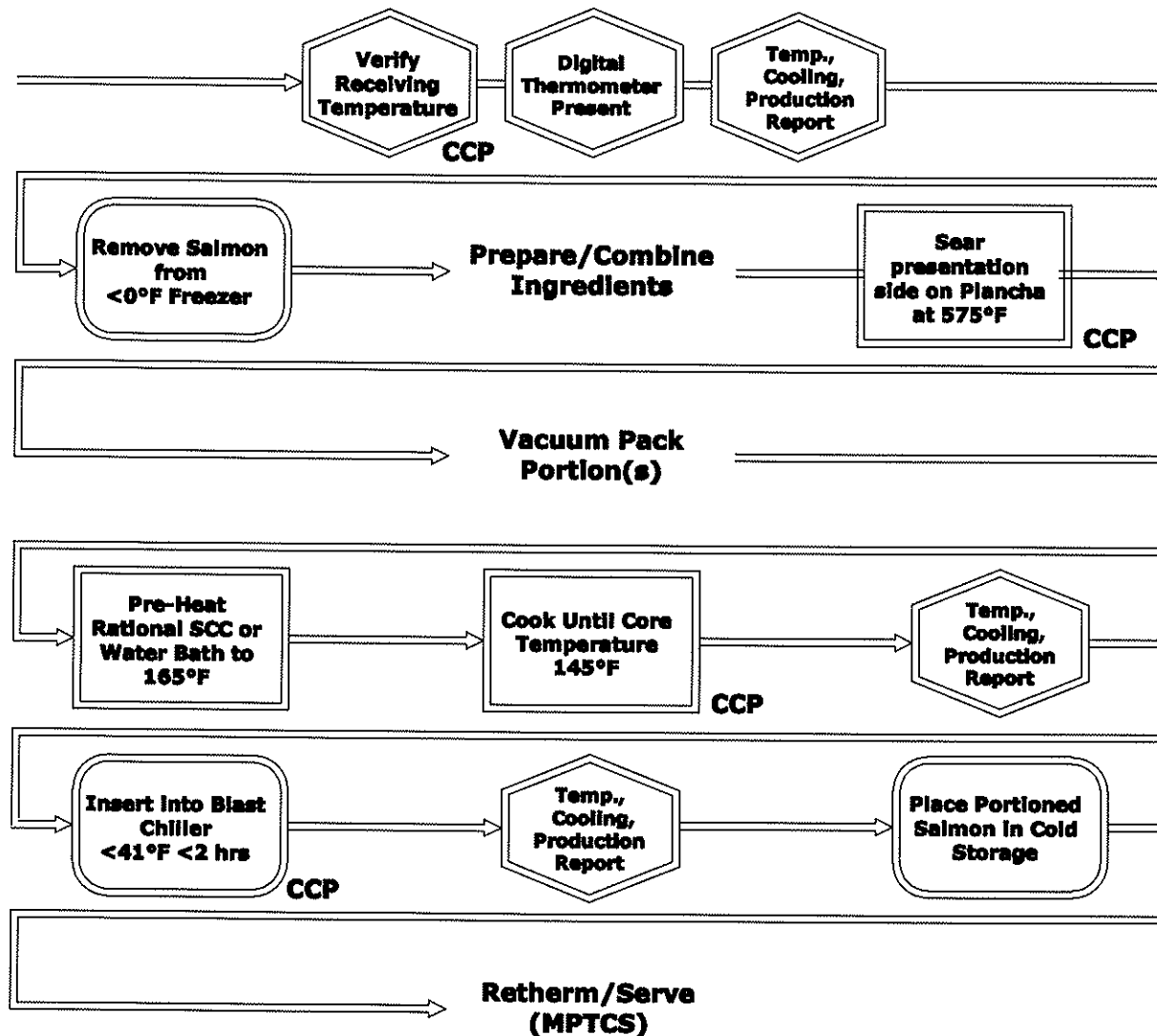
Step	Ingredients	4 Servings	6 Servings	12 Servings
1	QF Wild Salmon Filet <i>Verify core temperature on receiving log prior.</i>	1 pound	24 ounces	48 ounces
2	Fresh Dill (one sprig)			
3				
4				

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.	Remove Salmon from <41F cooler.	Remove Salmon from <41F cooler.
2	Apply protective barrier.	Pre-heat water/combi to 165F.	Insert into blast chiller <40F <2 hrs.
3	Digital thermometer present.	Cook until core temperature 145F.	Insert into blast chiller <40F <2 hrs.
4	Temp., cooling, production report.	Temp., cooling, production report.	Temp., cooling, production report.

Step	Method
1	HACCP <i>first</i> then marinate Salmon.
2	Pre-Heat Plancha to 525F and sear Salmon evenly on presentation side.
3	HACCP in blast chiller <41F then vacuum pack/portion once batch <41F (approximately 45 minutes) with a sprig of fresh dill on the seared side. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets and verify Production Sheet for PAR levels.
4	HACCP in ICC water bath or RATIONAL for 15 minutes at 165F.
5	HACCP in blast chiller <41F (approximately 45 minutes) <i>recording core temperature on MPTCS Cooling Log.</i> HACCP > Cold Storage

Daily Value - Approximate nutritive values per serving				Calories		Calories from Fat	
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV		%DV

Baked Salmon



Employees handling food MUST:

- Wash thoroughly, rinse, dry hands and apply protective barrier (gloves) before handling food;
- Clean and sanitize work surfaces, utensils and appliances before and after handling food;
- Prevent food and work area from being contaminated while handling food;
- Ensure that perishable products are being processed in shortest time;
- Ensure that perishable products are never left in a danger temperature zone 41°F-140°F for any prolonged period of time.

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Sausage

Revision Date: 10.19.2010

Portion: 2 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

Step	Ingredients	4 Servings	6 Servings	12 Servings
1	Sausage <i>Verify core temperature on receiving log prior.</i>	8 ounces	12 ounces	24 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove Bacon from <41F Refrigeration
2	Apply protective barrier.		Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.	Cook sausage in Rational SCC using MAV SAUSAGE cycle under Program key for 15 minutes	Place portioned SAUSAGE in Cold Storage.
4	Temp., cooling, production report.	<i>Hold rethermalized portions at 165F in Cvap for service.</i>	Temp., cooling, production report.

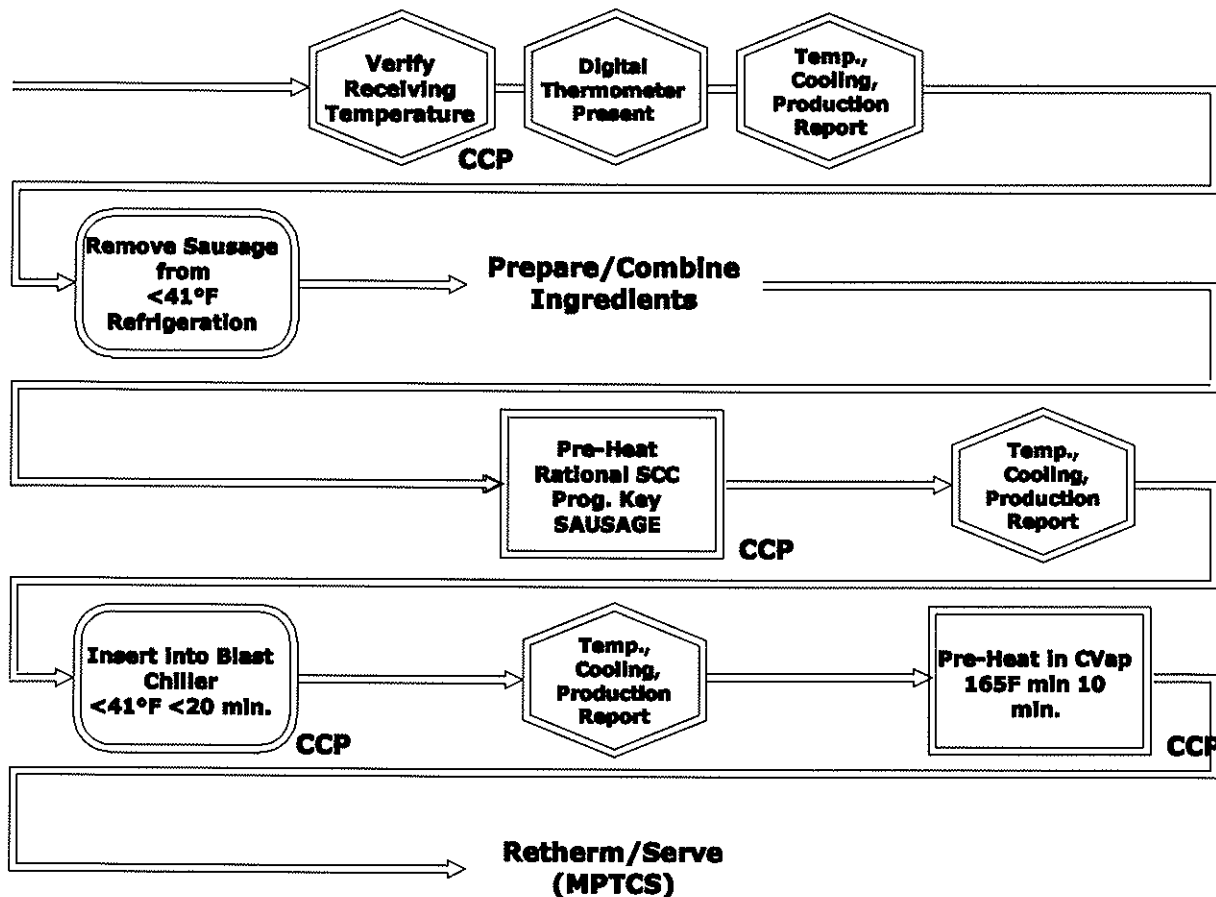
Step	Method
1	HACCP Check and record Cooler temp on production report.2
4	Pre-Heat the RATIONAL SCC 102G under Program Key SAUSAGE. When ready, load pans in RATIONAL till cooked > 10 minutes. HACCP
5	Transfer rethermalized SAUSAGE to Cvap for service (165F holding cycle) HACCP

Daily Value - Approximate nutritive values per serving					Calories		Calories from Fat		
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	%DV	
Total Fat		Cholesterol		Total Carb				Vitamin A	
Saturated Fat		Sodium		Fiber				Vitamin C	

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Sausage



Employees handling food MUST:

- Wash thoroughly, rinse, dry hands and apply protective barrier (gloves) before handling food;
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- Prevent food and work area from being contaminated while handling food;
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Scrambled Eggs

Revision Date: 10.22.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

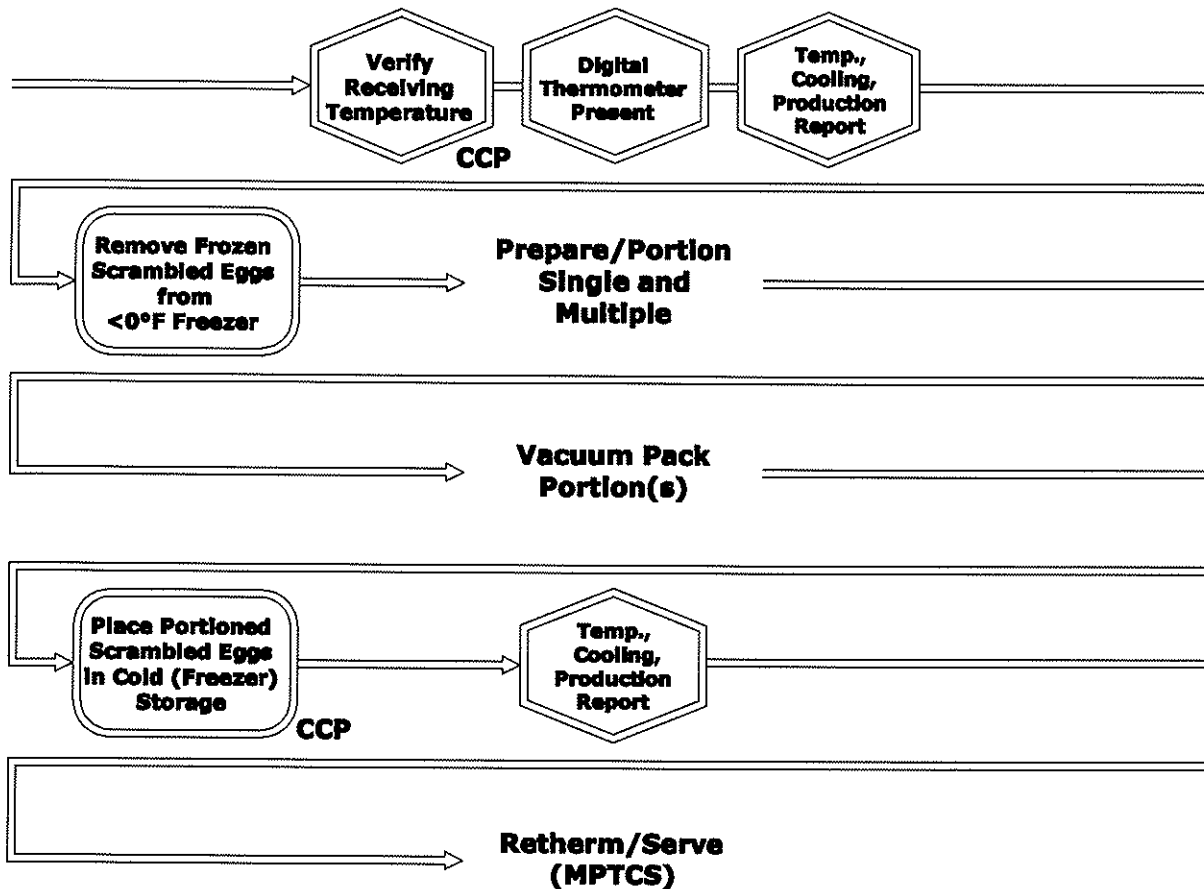
Step	Ingredients	4 Servings	6 Servings	12 Servings
1	Scramble Eggss (received cooked and vacuum packed) Verify core temperature on receiving log prior.	16 ounces	24 ounces	48 ounces

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove Scrambled Eggs from <41F Refrigeration
2	Apply protective barrier.	Portion in 24oz and place in plastic bag and vacuum to Vegetables Setting	Insert into blast chiller <41F <2 hrs.
3	Digital thermometer present.		Place portioned Scrambled Eggss in Cold Storage.
4	Temp., cooling, production report.	Re-Pasteurize portions at 185F for 40 minutes.	Temp., cooling, production report.

Step	Method
1	HACCP Check and record Freezer temp on production report.2
2	HACCP > Cold Storage then vacuum pack/portion into single and multiple portions as per Production Report. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. HACCP B in blast chiller <41F (approximately 45 minutes). HACCP > Cold Storage

Daily Value - Approximate nutritive values per serving				Calories		Calories from Fat		
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV		%DV	
Total Fat		Cholesterol		Total Carb		Vitamin A		

Scrambled Eggs



Employees handling food MUST:

- Wash thoroughly, rinse, dry hands and apply protective barrier (gloves) before handling food;
- Clean and sanitize work surfaces, utensils and appliances before and after handling food;
- Prevent food and work area from being contaminated while handling food;
- Ensure that perishable products are being processed in shortest time;
- Ensure that perishable products are never left in a danger temperature zone 41°F-140°F for any prolonged period of time.

Maverick

PRECISION TEMPERATURE COOKING SYSTEMS®
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Roasted Turkey

Revision Date: 11.24.2010

Portion: 3 ounces.

Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Cholesterol (mg)	Sodium (mg)	Dietary Fiber (g)	Potassium (mg)

+Indicates partial nutritional value

Step	Ingredients	4 Servings	6 Servings	12 Servings
1	Turkey Breast <i>Verify core temperature on receiving log prior.</i>	16 ounces	24 ounces	48 ounces
2	Olive Oil	1 t	2 t	2T

Step	HACCP	HACCP	HACCP
1	Wash, rinse, dry hands.		Remove Turkeyf from <41F cooler.
2	Apply protective barrier.	Pre-Heat RATIONAL SCC MAV TURKEY under Program Key.	Insert into blast chiller <41F <2 hrs. (Once after cooking; once after re-pasteurizing) A&B.
3	Digital thermometer present.	Cook until core temperature 165F and unit will automatically mature overnight.	Place portioned Turkey in Cold Storage.
4	Temp., cooling, production report.	Re-Pasteurize portions at 185F for 30 seconds.	Temp., cooling, production report.

Step	Method
1	HACCP first then marinate Turkeyf.

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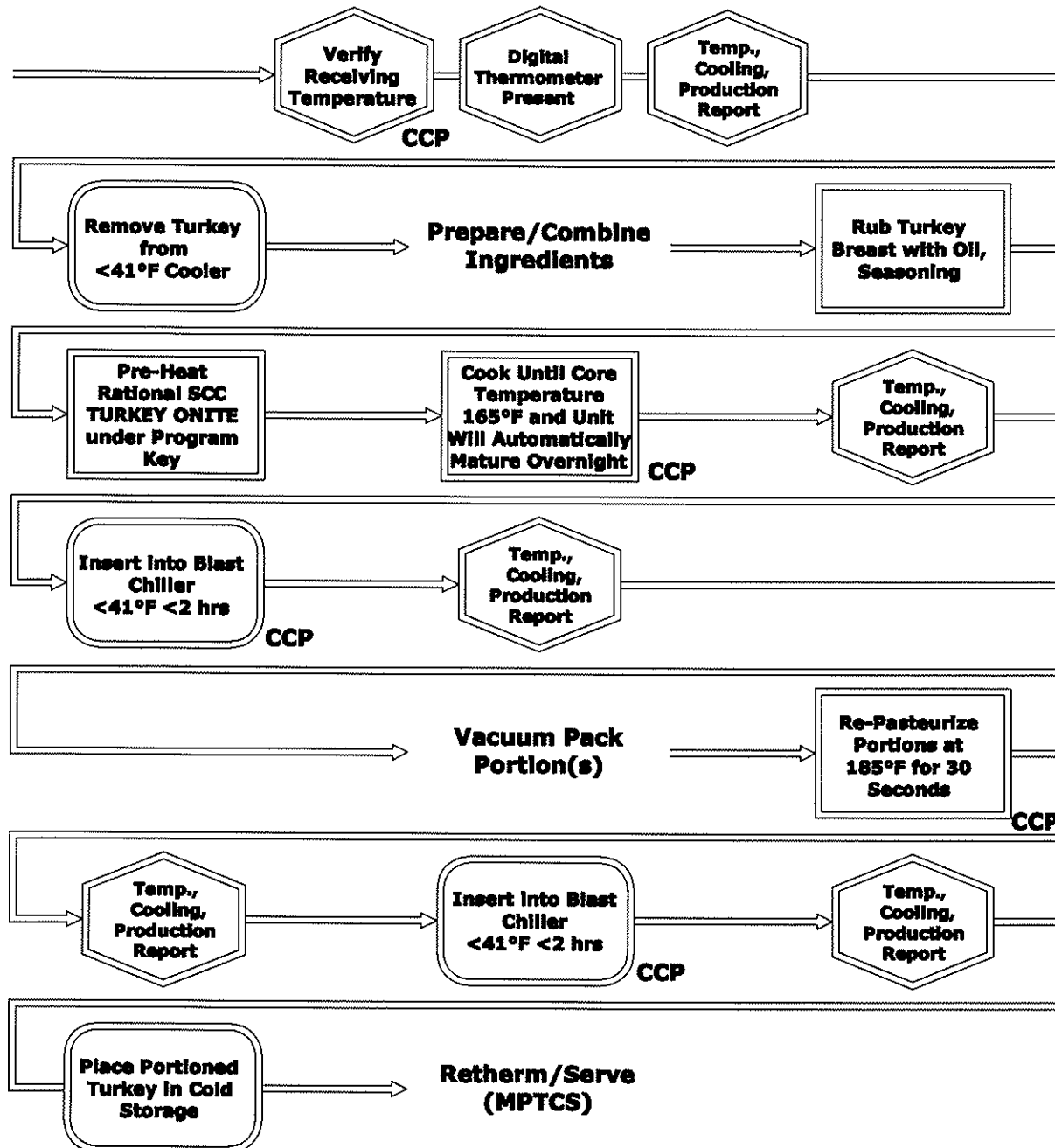
2	Pre-Heat the RATIONAL SCC 102G under Program Key MAV TURKEY. When asked to load; place CT Probe on an angle into the thickest part of one of the Turkey Breast to entirely hide the core probe.
3	HACCP in RATIONAL until cooking cycle is complete or CT of 150F is reached. Remove CT Probe. HACCP A in blast chiller <41F (approximately 45 minutes) recording core temperature on MPTCS Cooling Log . HACCP Slice into two 1.5 ounce medallions on sanitized work surface or slicer.
4	HACCP > Cold Storage then vacuum pack/portion into single and multiple portions as per Production Report. Label each unit with 7 day expiration with Chefs Excel cook/chill label sheets. Re-Pasteurize portions at 185F for 30 seconds . HACCP B in blast chiller <41F (approximately 45 minutes). HACCP > Cold Storage.

Daily Value - Approximate nutritive values per serving				Calories		Calories from Fat			
Amount/Serving	%DV	Amount/Serving	%DV	Amount/Serving	%DV	%DV	%DV		
Total Fat		Cholesterol		Total Carb			Vitamin A		
Saturated Fat		Sodium		Fiber			Vitamin C		
Trans Fat		Protein		Sugars			Calcium		
Percent Daily Values (%DV) are based on a 2000 calorie diet.							Iron		

Ingredient Control Center:
Meal/Regular Diet :

MPTCS Finished Patient

Turkey Breast



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